PERSONALS

Mrs. T. H. Robertson spent the week-end at her country home.

Mr. and Mrs. Hugh Bailey spent the week-end at the Beach.

Mrs. M. J. House visited her sister, Mrs. E. S. Dean, at Nottoway Sunday.

Miss Marguerite Gilliam spent the week-end in Roanoke with Mr. and Mrs. F. W. Gilliam.

Mr. and Mrs. Alfred Almond and family were guests of Mr. and Mrs. L. C. Garrett Sunday evening.

Miss Ellen Evans, of Bedford spent the holidays with her sister, Mrs. Russell Chernault.

Mr. and Mrs. E. O. Blackwell spent Sunday in the home of Mrs. J. J. Chernault.

Miss Ava Chilton is visiting her sister, Mrs. Harry McDaniel in Atlanta, Georgia this week.

Pfc. Thomas Franklin, of South Carolina is spending a 11-day leave with relatives here.

Miss Louise Gills, of Richmond spent the week-end with Mrs. Bessie Ferguson.

Mrs. David T. Robertson is recovering at her home here from a recent operation.

Mrs. J. L. Gordon is spending some time with her daughter, Mrs J. C. Hilton, of Silver Springs Md

Mrs. J. N. Phelps is spending this week with her sister, Mrs. W. W O'Brien.

Tom Carey, of Philadelphia, Pa., visited Berkley Drinkard, Jr. over the week-end.

Mr. and Mrs. Andrew Seay, of Shores, Va., visited Mr. and Mrs Shafter Drinkard on Sunday.

Mr. and Mrs. Harold Puckett and sons, of Newport News spent the week-end with Mrs. Winnie Puckett.

Mrs. Pelham Cook, of Norfolk, is spending this week with Mr. and Mrs. W. B. Caldwell.

Mr. and Mrs. Harold H. Bendler spent the week-end with Mr. and Mrs. W. B. Caldwell.

Mr. Henry Odor and family have been visiting their grandparents, Mr. and Mrs. Tom Odor.

Mrs. Ida Beale and Mrs. Lula Beale were dinner guests Saturday evening of Mrs. H. G. Johnson.

Miss Ilene Smith, of Lynchburg, spent the week-end with Mrs. L. E. Smith.

Miss Faye Wood, of Danville, spent Sunday night with Mr. and Mrs. Paul Cawthorn.

Mr. and Mrs. Edwin McClintic, of Lynchburg spent the week-end in Hopewell with Mr. and Mrs. R. L. Rogers.

Mr. and Mrs. Richard Carter, of Chase City spent the Labor Day week-end with her parents, Mr. and Mrs. L. E. Conner.

Mr. and Mrs. E. L. Williamson and family, of Lynchburg were dinner guests of Mr. and Mrs. Terry Rogers Wednesday evening of last week.

Mr. J. P. Baker, of Kenbridge and Mrs. W. B. Thomas, of Evergreen spent Thursday with their sister Mrs. Sam Anderson.

Mrs. Harold Bennett Garrett and Rickey, Mrs. Helen Tucker and Mrs. Spencer Garrett spent Friday in Lynchburg.

Mrs. Claude Jennings and daughter, Claudine were supper guests on Monday evening of Mr. and Mrs. Marvin Moore, Jr., of Gladstone.

Miss Adelia Henderson, of New York City spent several days last week with her grandmother, Mrs. S. L. Ferguson.

Miss Kathleen Hamilton and Miss Virginia Allen, of Lynchburg, spent the week-end with Mr. and Mrs. R. A. Hamilton.

Mr. and Mrs. Jeter Witt Wooldridge and Mrs. Eula Wooldridge, of Covington visited Mrs. W. W. Wooldridge Sunday.

Miss Phoebe O'Brien, of Washington spent the week-end with her parents, Mr. and Mrs. W. W. O'Brien.

Mrs. Ray Houchens and son, Billy of Petersburg spent Sunday and Monday with her parents, Mr. and Mrs. D. A. Conner.

D. E Caldwell, Jr., is a patient at the Virginia Baptist Hospital. We wish for him a speedy recovery.

Fred Lawson, Clarence White Maymond and Charles Mitchell at tended a baseball game in Washington Sunday.

Raymond Page, son of Mr. and Mrs. W. B. Page left Sunday night for Springfield, Mo., to attend the Ministers Bible Baptist College.

Mr. and Mrs. Spencer Garrett, Jr., of Baltimore, Md., were week-end guests of her mother, Mrs. L. M. Moses.

Mr. and Mrs. Wiley McCormick, and Brenda Lee, of Lynchburg spent the week-end with Mrs. J. J. Chernault.

Mr. and Mrs. Larnie Hays and Mrs. Lucille Blanks, of Clarksville spent the week-end with Mr. and Mrs. Eddie Wooldridge.

Mr. T. R. Kestner, Mr. and Mrs. Clarence Mays and son, Warren, attended the Kestner reunion at Kingsport, Tenn., over the week-end.

We are glad to report that State Senator Chas. T. Moses has returned to his home here, after being a patient at Lynchburg General Hospital.

Mr. and Mrs. R. A. Waldecker, and daughter, Sandra, of Takoma Park, Md., returned home Tuesday after spending the Labor Day week-end visiting friends and relatives here.

Mrs. L. M. Wilkes, Miss Inez Woody and Alfred McGuire spent the week-end over on the Eastern Shore, where they enjoyed a fishing trip.

Mr. and Mrs. Gorge F. Langran Jr. and son, of Miami, Florida, have returned home after a visit here with his parents, Mr. and Mrs. G. F. Langran.

Friends are glad to hear that Maurice Gordon has returned to his home in Danville, after receiving treatment for strep throat at the Virginia Baptist Hospital.

Dinner guests in the home of Mr. and Mrs. Claude Jennings Sunday were Mr. and Mrs. Clarence Franklin and sons and Mr. and Mrs. Marvin Moore, Jr., of Gladstone.

Master Danny Perdieu. of Lynchburg has returned home after spending the summer months with his uncle and aunt, Mr. and Mrs. Claude Jennings.

Mr. and Mrs. Garland Morris and daughters, Marguerite and Patricia of Hampton, returned home yesterday after spending several days here with his father, L. J. Morris.

Mr. and Mrs. Eddie Wooldridge and daughter, Nancy and Mr. and Mrs. Larnie Hays and Mrs. Lucille Blanks were dinner guests Sunday of Mr. and Mrs. J. Lloyd Hudson.

Mr. and Mrs. Randolph Gilbert spent the Labor Day week-end in New York City. They were accompanied by Mr. and Mrs. Harold Burgess, of Lynchburg.

Mr. and Mrs. Fred Martin, Mrs. W. W. Wooldridge and Mrs. R. J. Wilson visited Mr. Ernest Farrar, who is a patient in the Lynchburg General Hospital Sunday.

Mr. and Mrs. R. A. Gowin, Mrs. Eula Rosser and Mr. Fred Franklin attended the funeral rites of Mr. Willie Garrett, held at Prospect on Wednesday afternoon.

Miss Annie Laura Moore, Crewe Miss Hilda Moore, of Baltimore, and William Moore, of Richmond, spent the week-end with Mr. and Mrs. R. C. Moore.

Dr. and Mrs. Howard T. Rogers and son, Howard Jr., of Auburn Alabama were guests of Mr. and Mrs. Ernest Rogers for the week-end.

Mrs. Mabel Baker, who has been a guest in the Sam Anderson home is spending this week with her cousin, Mrs. Belle May Harvey, of Sherwell.

Mrs. Hattie Huffinies returned to her home in Greensboro, N. C. yesterday after spending a week here with hr sister, Mrs. R. E. Redding, who is recovering from a recent operation.

Miss Harriett Holley, who has been visiting relatives in Wisconsin and Michigan for the summer months, has returned here to resume her position on the faculty of Appomattox High School.

Mrs. J. M. Dickerson and children, Jane Cogel and Jack Jr., of Kenbridge and Mr. and Mrs. H. L. Garrette, of Petersburg were guests of Mr. and Mrs. C. S. Jenkins for the week-end.

Mrs. Rachel Brewer, of Roanoke and Mr. Harry Cheatham, of Bluefield attended the Caldwell-Marshall reunion Sunday. Also Mr. Chas. R. Caldwell and Mrs. Tunstan Faulconer.

Percy L. Rogers and son, John, of Front Royal, and Ensign Mary Jane Rogers, U. S. Navy, San Franscisco, California, were guests Tuesday and Wednesday of Mr. and Mrs. Ernest C. Rogers.

Mr. and Mrs. Bobby Lawson and son Steve, will return to Richmond this week-end, after spending the month of August here with relatives. Mr. Lawson will begin his junior year as a dental student at the Medical College of Virginia this month.

Mrs. R. A. Steffans, of Miami, Florida, who has been visiting her brother, Mr. J. S. Kinney, has returned to her summer home in North Carolina. She was the dinner and night guest on Friday night of Mr. and Mrs. L. M. Moses.

Miss Carolyn Stewart and Mr. and Mrs. Cameron Seay and daughter Lucye Watkins, of Richmond, visited Mr. and Mrs. C. W. Smith and Judge and Mrs. Joel Flood Sunday. They were accompanied to Appomattox by Hal Flood, who has been visiting the Seays.

Mr. Johnny Cyrus, Rev. Pat Giles R. E. Roach, Raymond Page and Normond Ferguson are attending the National Fellowship meeting of Bible Baptist churches, which is being held at the Temple Baptist Church in Detroit, Michigan all this week.

Miss Gwen Shuford entered Medican College of Virginia Hospital September 1, where she will be a dietetic intern student until September 1, 1955, at which time she will complete her dietetic course and will become a member of the American Dietetic Association.

Mr. and Mrs. J. C. Hilton, of Silver Springs, Md., have announced the birth of a daughter, Alice Faye,

Birthday List

Joe Ferguson, Sept. 2.
Jimmy Redding, Sept. 3.
Mrs. R. E. Redding, Sept. 5
Mr. W. F. Burge, Jr., Sept. 9.
Mrs. W. F. Burge, Jr., Sept. 4.
Mrs. H. L. Campbell, Sept. 4.
Mrs. A. C. Martin, Sept. 2.
Lottie Burge, Sept. 13.
Dorothy Burge, Sept. 11.
Harry Gordon Lawson, Sept. 8.
Mr. and Mrs. H. B. Martin, Sept. 11.
Tommy Lawson, Sept. 8.
Willie Beale, Sept. 9.
Mrs. O. R. Turnes, Sept. 3.
Joella Ferguson, Sept. 16.
Miss Hazel Moon, Sept. 26.
Mrs. K. E. Coleman, Sept. 15.
J. H. Lucado, Sept. 26.
Mrs. S. J. Evans, Sept. 28.
Paul C. Ferguson, Sept. 5.
William Baldwin, Sept. 6.
Edward Cumby, Sept. 6.
Mrs. Edward Ranson, Sept. 3.
Samuel Dickerson, Sept. 9.
Mrs. W. F. Ranson, Sept. 9.
Janice Ranson, Sept. 4.
Bill Ranson, Sept. 28.

Water Shortage Shuts Down Local Cannery Until Monday

The Appomattox Community Canning has been closed until Monday on account of the critical water shortage here.

The announcement was made by town water pressure fell today, as public schools opened and demand for water use made the situation alarming.

So far as is known, this is the first time in eleven years of operation that the cannery had to close.

It is hoped that by Monday, when additional well will be tapped and the water supply slightly increased.

VA. PROPERTY OWNERS GET FINANCING FROM INSURANCE COMPANIES

Virginia property owners have $670,175,000 of their mortgage financing needs extended to them by the life insurance companies of the country at the start of this year, the Institute of Life Insurance reports. These real estate loans covered 390 individual mortgages in the state and represented an increase of $307,890,000 in four years.

"These four years saw the greatest construction job on record in this country and the life insurance dollars of the nation's 90,000,000 policyholders have played an important role in providing the mortgage financing for this gigantic effort to meet the unprecedented demand for housing," the Institute commented. "In these four years also the number of mortgages outstanding in this state with the life insurance companies increased by 31,400.

"For the country as a whole the total funds loaned by the life insurance companies to property owners in the U. S. increased 80 per cent in the four years and stood at $23,924,915,000 at the start of 1954. The number of mortgages rose to 931,250 to 2,295,690 on January 1, 1954. Of the total mortgages outstanding in Virginia with the life insurance companies at the start of this year, 1,290 for $15,593,000 were on farms; 26,450 for $261,660,000 were on non-farm FHA insured homes; 18,660 for $122,347,000 were on non-farm properties under guarantee by the Veterans Administration; and 22,990 for $370,075,000 were on other non-farm properties. The last classification includes both urban housing directly financed by the companies under conventional mortgages and commercial properties.

Lt. and Mrs. H. S. Gibson and two sons, of Quantico, Va. spent the Labor Day week-end with her parents, Mr. and Mrs. J. B. Drinkard. Sunday guests in the same home were Mr. and Mrs. Carlton Wayne and daughter, of Pamplin; Mr. and Mrs. Charles Martin and two sons and Mr. and Mrs. E. M. Drinkard and two sons, of Lynchburg.

Mrs. Frank Crawford, Jr. and son Nelson, of Lynchburg, and Mrs. Charles Mason and two little daughters, of Madison Heights, spent Labor Day with Mr. and Mrs. W. B. Page. Visiting in this home Sunday were Mrs. Clem O'Brien and three children; Mrs. Frank Crawford, Jr. and son; Mr. and Mrs. Charles Mason and daughters; Mr. and Mrs. Mac Reynolds, Mr. and Mrs. Moses Smith and the Rev. Pat Giles, Raymond and Rebecca Page.

Mr. and Mrs. Spencer Garrett, Sr. had all of their children and grandchildren with them for the week-end. Guests included: Mr. and Mrs. Spencer Garrett Jr. and son, Reiff Allen, of Baltimore, Mr. and Mrs. D. H. Knipe and twin sons, Ronald and Donald, of Baltimore, Md.; Mr. and Mrs. Braxton Garrett and daughter, Lorna Jean, of Richmond; Mr. and Mrs. Harold Bennett Garrett, of Brookneal; Mr. and Mrs. Terry Garrett and son, James, of Lynchburg, and LaVerna Garrett. Everyone enjoyed a nice time, including a wienie roast and a watermelon feast in the yard.

In 1626 Peter Minuit purchased Manhattan Island from the Indians for trinkets worth about $24.00.

Constantinople was renamed Istanbul in 1930.

In 1605, Guy Fawkes tried to blow up the English House of Lords.

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...dolph-...on Plans ...iversary

...Mayo College, Ashland, ...s 122nd session and its ...anniversary year on Monday ...students start their class-

...s a year marked by ob-...of the chartering of the ...bruary 3, 1830, by the ...eral Assembly. Dr. J. ...ond, president, said to-

...ecial convocations are ...ed the anniversary ...e Liberal Arts: Founda-...ership." There will be ...e Day convocation Feb-...and others are to be spon-...Departments of Social ...ence, and Fine Arts. ...ore 190 students are on ...ge and maple shaded ...e are young men com-...ers for the first time ...an orientation pro-...ed by the Randolph-...ident Government. ...ere are to be counsel-...classmen through much ...e semester, rather than ...e their own" after the ...program, according to ...Haley, dean of men and ...administers. ...ing on the enrollment ...Haley said that the fig-...students compares with ...ear at this time. The ...dy of $50 this session is ...more than the 414 en-...year. ...ents come mainly from ...Ohio are eight other ...the District of Columbia ...on the roster, and stu-...enrolled from Saudi-Ara-...ore, Thailand, Korea, Ja-...ndias.

...l events take place on ...dolph's second campus. ...the college was open-...ch, four-storied build-...pton, in Mecklenburg ...ever, the student body ...ring the Civil War, and ...ere closed in 1863. ...ses were resumed in ...e eldest the college ...e to move to a more ac-...ion. Ashland was chos-...ge, and the college was ...here in 1868.

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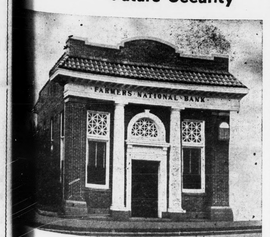

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Chick Chats

The housing of young pullets is an important step for poultrymen. These birds are ready to make money for their owner and should be encouraged to do so.

Careful handling is probably more important than any other thing. The birds must become accustomed to their new home so don't add to the confusion by making them more nervous.

A catching frame confines birds to a smaller area making the job easier. It also helps calm the birds.

To keep the pullets from piling up, put only a dozen or 15 birds to a crate.

Keep Layers

Birds that won't make good layers should be culled now. Keep in the flock only those that have well-developed heads and combs, bright eyes and plenty of color in the beak and legs.

Examine the birds for depth (space between tips of pubic bones and keel) and for width (distance between pubic bone tips).

At the time pullets are housed, it's wise to think about worms. Wormers are available to remove the various types of parasitic worms that affect chickens. The commonest species are large roundworms, cecal worms and tapeworms.

Pullets going into the laying house should be treated for lice. Application of a delousing agent to the feathers is easily done at this time. The house should also be treated against lice, mites, and other pests.

Clean Eggs

Clean, fresh litter will encourage the pullets to visit the nest and produce clean eggs. Some grass scattered on the floor litter helps range-reared pullets to become accustomed to new surroundings. It may be wise to use a few range feeders indoors so that eating habits are not interrupted.

Vaccination is ordinarily done at an earlier time so that birds will not be upset more than necessary. However, if vaccination has not been done, birds should be vaccinated before production gets into high gear.

Blood-testing for pullorum infection is ordinarily done at housing time in flocks which will be producing hatching eggs. Your hatcheryman can supply information on blood testing.

Sgt. Curtis R. Ferguson Gets New Assignment

Fort Eustis, Va.,- Sergant Curtis R. Ferguson, son of Mr. and Mrs. C. R. Ferguson, of Route 3, Appomattox, Virginia, was recently assigned to Headquarters Company 2164 Area Service Unit, Fort Eustis, Virginia. He serves as a Truck Master at the Post Motor Pool.

Sergeant Ferguson is a native of Appomattox and attended the Appomattox High School. He entered the military service in October, 1952. He served in Korea April 1953 to June 1954, and is holder of the Korean Presidential Citatn, and the Summer and Winter Ribbon. He attended Truck Mastes's School at Fort Knox, Ky., and joined his present unit 12 August 1954.

The Victoria Falls are in Southern Rhodesia.

TESTS OFTEN HAVE SURPRISING RESULTS

Here's an example of how agricultural research sometimes leads to entirely unexpected benefits.

As part of a federally supported project aimed as producing better varieties of alfalfa and sweetclover, University of Wisconsin scientists sought to find the cause of occasional deaths among cattle consuming sweetclover hay. Their search led them to the discovery of a chemical substance in spoiled hay which slowed the natural clotting of blood. When absorbed in sufficient quantities and over a prolonged period of time, it could cause death in a warm-blooded animal.

The scientists, envisioning some constructive uses to which this might be put, went on to develop a substance now well known to the medical world as Dicumarol. Surgeons have put it to good use in preventing postoperative blood clots, and other doctors employ it to treat certain types of heart disease.

Warfarin, a chemically related substance developed by the same agricultural scientists, has become the most effective rat killer known. Mixed with a grain bait, Warfarin is more acceptable to rats than other poisons. It is now being used throughout the world to reduce rat populations which cause untold human misery and enormous economic losses.

The Wisconsin scientists estimate that their research has already paid for itself many thousands of times in benefits derived from these two chemicals. Yet the same project also achieved its intended purpose—the development of a new high-yielding winter-hardy Vernal alfalfa and several promising lines of improved sweetclover.

Homemakers Items

Informal living — and fixing up the basement room — go hand in hand.

Miss Ruth Jamison, home furnishing specialist at VPI, says each family must consider individual needs to determine whether the basement room should be used for family living, recreation, hobbies, work, or other purposes.

A dry basement is essential for a satisfactory room. The best type of flooring is asphalt tile over concrete. Or if there are jitterbugs in the family, you may want a wood floor kept waxed. Asphalt tile comes in many good colors. Use water emulsion wax to keep it shiny. Never use solvent (wax) paste.

Pine paneling or gaily painted cinder blocks are the usual walls. The best finish for panelled walls is floor seal, several coats rubbed smooth between coats. Use a water proof cement paint for best results on cinder block or cement walls. Light colors are preferred.

Have plenty of electric outlets to provide light where it is needed. Storage space is another important item. A wall of cabinets as a center of interest is ideal. Closets lined with shelves and built-in drawers are convenient.

Many homes have been disorganized since the coming of television. Plan your basement room as a TV room. The young fry can use it while you entertain guests in your living room.

Is the family's appetite picking up? The chances are it is, with the children playing overtime, and Dad and Mom trying to get the home in shape at the end of summer.

If that's the case, nothing but completely satisfying meals will do.

One of the easiest, most satisfying dishes to prepare is stewing chicken with baking powder biscuits, according to Kathryn B. Niles, director of home economics, Poultry and Egg National Board.

Stewing chicken, sometimes referred to as hen or fowl, is reported in abundant supply and rasonably priced across the nation, Mrs. Niles points out.

Here is a recipe for stewed chicken which will satisfy eager appetites.

1 ready-to-cook stewing chicken, cut up, giblets and neck.
3 cups of water
2 teaspoons salt
1 medium onion
3 peppercorns, tip of bay leaf
Baking powder biscuit dough using 2 cups flour or biscuit mix.
5 tablespoons chicken fat
8 tablespoons flour
1 cup milk
3 cups chicken broth
Salt, pepper.

Simmer chicken, giblets and neck in the water with the salt, onion, peppercorns and bay leaf until fork-tender, about 3 hours. Remove meat from broth and set aside to keep hot while preparing the gravy. Spoon fat from surface of broth. Measure broth and if necessary add enough water to make 3 cups. Blend the 5 tablespoons chicken fat, 1/2 cup flour and 1 cup milk until free of lumps. Stir slowly into the simmering broth and cook, stirring constantly until uniformly thickened. Cover and simmer about 5 minutes. Season well to taste. Return chicken to gravy to heat. Meanwhile prepare baking powder biscuits. If the doughnut cutter is used and the centers are baked to please the children, about 12 minutes will be required for these "dots." Serve chicken and gravy very hot. Some of the biscuits may be placed atop the gravy and meat if desired. 6 generous servings.

Alabama seceded from the Union January 11, 1861, and re-entered July 13, 1868.

Rudolf Hess, Nazi Deputy Fuhrer, landed in Scotland by plane on May 10, 1941.

"Proclaim Liberty throughout all the lands" is inscribed on the Liberty Bell in Philadelphia.

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